

## Topics of the Home and Household.

A thin coating of paraffine over cheese will keep it fresh.

Turpentine will stop the itching of hives and take the soreness out of corns and bunions.

Rose King of Manchester, N. H., has knit 674 pairs of socks for the soldiers in the war zone.

Did you know that the derivation of the word "salad" shows it to be "something to be eaten with salt"?

Burned or discolored enamel ware may be cleaned by a rubbing with a paste made of kitchen salt and vinegar.

To freshen a blue serge skirt, sponge it all over with hot vinegar until all stains and grease marks disappear. Then press thoroughly on the wrong side.

A sprain should be treated at once to an application of water as hot as can be borne. This may be showered upon it or cloths wrung out of hot water applied frequently.

A quick and effective way to clean curtains when making cakes is to put the fruit into a colander with a sprinkling of flour and rub round a few times with your hands. If a colander is not at hand use a clean cloth.

When covering jelly-glasses with paraffin, take an empty spoon, such as cotton thread comes on, and hold it in the middle of the surface of the jelly while you pour on the melted paraffin to the required thickness. When the paraffin hardens the spoon will have a handle with which to lift the paraffin cover and put it back at will.

To clean silver, to a quart of water, boiling, take one teaspoon of salt and one of soda and a small piece of zinc and put with silver on to stove and boil a few minutes until silver is bright. The fancy pieces can be cleaned this way without a brush and the silver will stay bright a very long time.

Carrot fritters—Boil a large carrot until quite tender. Beat it to a pulp, pass through a sieve and mix with it two tablespoons of cream, the same of finely grated crumbs and two eggs well beaten. Shape into fritters, fry in hot lard or dripping, serve with good brown sauce or not. Sufficient for two persons.

Blotters kept in the kitchen will be found useful for a number of purposes. Buy a package of ordinary desk blotters, and, when fruit juice or grease is spotted on clothing or table, apply the edge of a clean blotter and most of the liquid will be quickly absorbed. Grease spilled on the floor may be taken up in the same way.

### Secret of French Frying.

The secret of successful French frying is to have the lard so deep that it entirely covers what you wish to fry, says the Christian Science Monitor, and so hot that it will instantly form a crust over the entire surface of the article that is immersed in it. If further cooking is necessary, the heat should immediately be reduced. Says the famous Savarin: "In frying, when once the surface has been affected, lower the fire a little, so that the steaming of the interior particles may not be too quick, and in order that the gradual heat may better bring out the taste."

The best frying is done by plunging the article entirely in boiling fat. All too often French fried potatoes are merely slices softened in grease. Boiling grease does not enter articles plunged into it, but forms a crust on the surface which keeps out the fat. A well fried article, prepared in the French manner, will hardly soil the napkin on which it is laid. Either lard or drippings may be used for this purpose. Test the heat with a bit of bread an inch square; if it browns in one minute, the heat is right.

### Strawberry Desserts.

Strawberry Pie—Make a rich butter crust to line the pieplate; fill in the berries and for each pie use for sweetening about half a cup of sugar and a teaspoonful of corn starch mixed with the sugar; bake with an upper crust.

Iced Strawberry Souffle—Cover two tablespoons of gelatin with cold water and let soak half an hour; set over the teakettle and stir until dissolved. Mix a pound of sugar and a pint of strawberry juice in a saucepan over the fire until they form a syrup. Beat the whites of six eggs until creamy. Whip a quart of cream. Mix the syrup with the yolks of the eggs in a tin pan and set on ice; strain the gelatin in it and stir carefully until it begins to thicken, then mix the whipped cream in lightly, turn into an ice cream mold, pack in salt and ice and freeze for two hours.

Strawberry Mousse—One pint whipped cream, one cup sugar, one box strawberries, two tablespoons cold water, one-quarter box gelatin (scant) or one and one-quarter tablespoons granulated gelatin, three tablespoons hot water. Wash and hull berries, sprinkle with sugar and let stand one hour. Mash and rub through fine sieve. Add gelatin soaked in cold water and dissolved in boiling water, set a pan of ice water and stir until it begins to thicken, then fold in whipped cream. Put in mould, cover, pack in salt and ice and let stand for four hours.

Strawberry Charlotte—Cut out the center of a round sponge cake, leaving bottom and sides thick enough to hold a quart of jelly. Prepare a strawberry jelly, and when cold and just ready to form, turn into the cake and set aside in cool place or on ice. When ready to serve cover top with whipped cream. Flavor the cream with vanilla and add sugar before whipping. The jelly may be made with an envelope of gelatin, one cup cold water, two cups (one pint) boiling water, three-quarters cup sugar, one-half cup lemon juice. Soak the gelatin in the cold water five minutes and dissolve with the boiling water; add the sugar and stir until dissolved and cooled; then add crushed berries.

Strawberry Sherbet—Four cups water, one and one-half cups sugar, one tablespoon lemon juice, whites of two eggs, two cups of strawberry juice. Make a syrup of sugar and water, allow to cool, add strawberry juice and lemon juice, and when partly frozen, well beaten whites of two eggs.

Strawberry Ice Cream—One quart of strawberries, one-half pint of cream, one

## Hear Ole Theobaldi For Less Than 20 Cents



OLE THEOBALDI, court musician and wizard Norwegian violinist, will appear in concert at the Chautauqua. He is the possessor of more than sixty medals and court decorations, many of them of great value, and is regarded in this country and Europe as the successor of Paganini and Ole Bull.

### Coming For Chautauqua

He will appear on the Chautauqua program for a full concert, and his assisting artists are Mme. Florence Alice Stitzel, operatic soprano, and Mlle. Helen Keleere, piano virtuoso.

He is one of the big headline musical attractions the Chautauqua management is offering in this five day musical festival and with a season ticket can be heard for less than 20 cents. Learn from your committee the price of the season tickets. Count the number of attractions on the program and average it up for yourself. It amounts to an average of less than 20 cents an attraction.

Buy of the local committee and get season tickets for every member of the family EARLY. Get them today!

## COMMUNITY CHAUTAUQUA

AT BARRE BEGINNING AUGUST 2D

pint sugar, one-half pint of milk. Mash the berries and sugar together, add cream and milk. Rub through a fine strainer into the freezer.

### Old-Fashioned Shortcake.

The evolution of the shortcake has brought into existence a very different dish from the simple biscuit crust, with its layers of luscious crimson fruit, and the genuine shortcake of olden times is seldom seen to-day.

It was made in the best way by the famous old colored cooks of the South, whose very name is becoming a tradition, says the Irish World. For the genuine southern shortcake take three cups of flour, half a teaspoonful of salt, two heaping teaspoonfuls of baking powder (or its equivalent of baking soda and cream of tartar), one-half cupful of butter and sufficient cold, sweet milk to mix to a soft dough. Sift the flour, baking powder and salt together, rub the butter in thoroughly with the finger tips, and then add the milk. Work quickly, roll out into a thin sheet, lay in a well greased pan, and after brushing over the top with softened butter, bake in a quick oven.

While the cake is baking take two boxes of berries, hull them and divide the larger fruit from the smaller. Wash, drain thoroughly, slightly crush the smaller fruit and sprinkle generously with pulverized sugar. When the cake is removed from the oven allow it to partially cool, split it open, spread with softened butter and cover with a layer of large berries. Dust the fruit thickly with powdered sugar, pour over half the crushed fruit and syrup and treat the top layer in the same manner when it has been placed over the fruit. Have the oven moderately warm, place the cake in it for three or four minutes and send to the table covered with powdered sugar. This cake, eaten with the accompaniment of thick, rich cream, will linger long in the memory of those who are fortunate enough to partake of it.

A French Strawberry Shortcake—This delicacy resembles a charlotte russe to which strawberries have been added as an after thought. It consists of layers of delicate sponge cake, with layers of whipped cream and strawberries. It is, moreover, very easily made. First prepare the sponge cake, add as the sweetened berries and cream are so rich in themselves, a rather plain sponge cake is usually preferred for that purpose. The following is an excellent formula:

The ingredients required are four eggs, half the weight of the eggs in sifted flour, the same weight as the eggs in sugar, the juice and grated rind of half a lemon and one tablespoonful of water. After weighing the flour and sugar, separate the eggs. Beat the yolks and sugar together until very light, then add the lemon and water with half the flour. Beat the whites of the eggs until they will stand alone, add half of them to the cake batter, then the rest of the flour, and lastly, merely fold in the remainder of the whites. Do not beat these in and do not stir the batter again. Pour into layer cake pans, and bake in a moderate hot oven.

As soon as the layers have cooled, spread with sweetened whipped cream to the depth of half an inch, and cover each layer with large, ripe berries. If the cream is sufficiently sweet no sugar will be required on the fruit.

To prepare whipped cream for shortcake, the housewife must remember that what is known as double cream (the only kind that will whip properly) should be thoroughly chilled before beginning to whip it. Half a pint of this cream will, during the process of whipping, almost double in bulk, so that a large bowl should be used for the purpose. Begin by beating slowly.

Dorothy Dexter.

## 3 BILLIONS IN GOLD

U. S. Holdings More Than in Any Other Three Countries

IN COIN AND IN BULLION

Great Britain Still Returns \$40,000,000 In the Precious Metal

Washington, July 20.—Treasury officials yesterday refused to see any connection between the \$400,000,000 gold shipment from Great Britain to the United States, and the revival of peace talk, but they see this:

When it all has arrived the total gold coin and bullion in this country will equal the total of any three countries in the world.

The present shipments are part of a necessary trade balance settlement. Some officials privately recalled the enormous shipments of gold to Europe for two years before the European war started. They mentioned the especially large shipments made during the six months immediately preceding the outbreak. They admitted a return of these shipments "would be pretty good indication of affairs among the belligerents," but said there was at present no way of telling positively whether any of the \$400,000,000 is meant as partial return for the gold sent to Europe before the war.

July 1 last the general stock of gold in the United States was \$2,439,921,932—more than the total in any other two countries.

Of this, \$630,000,000 was in circulation as gold coin; \$1,414,302,989 was in gold certificates with that amount of bullion backing them; \$234,888,296 was in the treasury general fund in coin or bullion; in federal reserve banks there was \$8,965,000 in gold coin and \$151,377,000 in bullion-back gold certificates.

## PITTSBURG POSTMASTER DISMISSED FROM SERVICE

Losses Position Because of "Failure to Co-operate with Department"

Washington, July 20.—Postoffice department officials admitted yesterday that Dr. George W. McNeil, postmaster at Pittsburgh, had been dismissed from the service "for failure to co-operate with the department." They said Dr. McNeil refused to carry out instructions given in connection with a reorganization designed to increase the efficiency of the office.

The first intimation of the action came in the following paragraph printed in the official bulletin of the department: "Notice to Postmasters—A postmaster at one of the most important postoffices in the United States has been removed for failure to co-operate with the department in carrying out its instructions regarding the conduct of the service in his city."

Dr. McNeil, who had been here attending the National Association of Postmasters, left early yesterday for Pittsburgh after having his name removed from the list of speakers for yesterday's session. At the department no statement was forthcoming as to just how the postmaster had failed to co-operate. Officials insisted that the published notice contained all the department desired to say on the subject.

### The Passing of the Children.

The children we love, O where do they go  
When tired of play and their tiny bare feet

Turn down the broad road where the buttercups grow  
And beautiful skies and the meadow lands meet—

All happy and tired, O where do they go  
The children we loved, does anyone know?

The children we love, O what do they see  
Beyond the bright fields, that call them away

That leads the dear children from you and from me  
And leaves them no choice but to go and obey;

What vision attracts them, what fate can it be—  
What is it, I wonder, that little folks see?

The children we love become women and men—  
A toll that Time claims—but in fancy I see

The shadows, still happy and joyous as when  
They romped and they prattled all day at our knee—

They seek the far fields and the blossoms, and then  
They live in the bloom of the flowers again.

—John D. Wells in Woman's World for July.

See Yourself As You Should Look  
free from facial blemishes and with a clear, soft, healthy white appearance that will be the envy of your friends.

Gouraud's Oriental Cream  
does this for you instantly. Its effect is so subtle that its use cannot be detected. Non-greasy—68 years in use.

Send 10c. for trial size.

BERD T. HOPKINS & SON, New York

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BERD T. HOPKINS & SON, New York

## SALT RHEUM IN WATER BLISTERS

On Hands, Red and Rough, Would Crack Open and Itch and Burn, Could Not Sleep.

HEALED BY CUTICURA SOAP AND OINTMENT

"I had salt rheum on my hands. It came in little water blisters which began to itch and fester and then I was treated but it did me no good. My hands were red and rough and would crack open and bleed and they would itch and burn so that I irritated them by scratching, causing discomfort. I could not sleep and I could not do work of any kind."

"At last I sent for a sample of Cuticura Soap and Ointment. The sample did so much good that I bought one bar of Cuticura Soap and one box of Ointment, and in a short time I was perfectly healed."

(Signed) Miss Lena M. Goodale, 120 Mt. Vernon Ave., Augusta, Me., Sept. 17, 1915.

Sample Each Free by Mail  
With 32-p. Skin Book on request. Address post-card "Cuticura, Dept. T, Boston." Sold throughout the world.

FIX HIS NAME AND FACE.

Recipe of a Politician For Remembering His Acquaintances.

In the American Magazine a writer says:

"My acquaintance was large, and I was not only embarrassed, but annoyed and hurt, by my failure to remember much more prominent men."

"One day in a hotel lobby a member of congress from my state, who had been in congress for ten years, spoke to me heartily, and as I shook hands with him I committed the unpardonable error of asking him who he was. He happened to be a man of good sound common sense, as well as a good politician, and here is what he said to me, after he led me away to a secluded corner:

"Remembering new acquaintances is a habit quite easily formed. There are 14,000 voters in my district, and I can speak to four-fifths of them by their first names. Ordinarily, when you are introduced to a man or when you see him at a distance, you hear his name, but your mind is on something else. When his name is pronounced to me I have firm grip on his hand and am looking at the color of his eyes with my whole power of mind focused on that one combination of name and face. If the thing is done faithfully there is not one chance in a hundred that anything can blot out the memory in ten years."

### GILDED LIMES.

A Feature of Native Festivals and Feasts in South India.

Instead of exchanging cards the well to do natives of southern India show their esteem on New Year's day by presenting to their friends limes covered with brass leaf, or in some cases with gold leaf. As the natives have several New Year's days of their own in addition to the special ones of the English, the Mohammedans and the Tamil and Telugu branches of the Hindus, the gilded limes are passed around rather frequently. The custom is a purely local one, and it had its origin so far back that no one remembers when or why it was started.

In addition to the New Year's festival gilded limes are sometimes presented to the host at the ordinary "tamash" or social gathering. If a native is too poor to afford gilded limes, not to mention gold covered ones, he gives plain, undecorated ones.

It is said that a great quantity of brass leaf is used for decorating limes for these special occasions, and the bazaar trade in this kind of gilt is very large throughout the southern part of India. Brass leaf is sold also for the decoration of gilded caps, or "topis," worn by the Mohammedans in that part of India, as well as for ornamenting the dress of the Mohammedan women.—New York Herald.

### Iron Bridges.

Introduction of the semielliptical arch in bridge building in England met with complaint on behalf of the Tweed-side people, because the roadway over it being almost level, as one old man said, "You did not know when you were on it and when you were off it." The first iron arch constructed was made in England at Coalbrookdale by one Darby. The bridge consists of one semicircular arch, 100 foot span, each of the ribs being cast in two pieces only. It was opened for traffic in 1770, and a new era in the art of bridge building was thus entered upon. Up to 1800 cast iron was predominant in bridge construction, and although it is believed that wrought iron was introduced before 1800 it does not appear to have been extensively used before 1850.

### Rebuked.

A commuter, in a tremendous hurry, entered a restaurant. "What have you for lunch?" he inquired of the waitress.

"Corn, peas, cabbage, lettuce, beans."

"Don't fool with me, woman! Do I look like a rabbit?"—Everybody's.

### Both Ways.

"I always like to meet a fellow who came from a farm," remarked Congressman Flubdub.

"Yes."

"Yes. You can advise him to go back to it if he isn't a success and congratulate him on leaving it if he is."—Louisville Courier-Journal.

Certified Checks.

To certify a check is to write or stamp the word "good" or its equivalent on the face of the check, with the signature of the cashier or paying teller. This means that there is cash enough in the bank to meet the check and binds the bank to pay it.

## WILL YIELD TO WILSON

Congress to Pass the National Child Labor Measure

OPPOSITION IS FUTILE

Democratic Steering Committee Meets Again—Philippines Before Senate

Washington, July 20.—In spite of the opposition of some of the southern Democratic senators, the child labor bill, which caused the president to visit the capitol Tuesday, will be passed.

This was the word which went the rounds of the Senate yesterday afternoon. The Democratic steering committee was called together for a meeting at three o'clock by Senator Kern, chairman, to consider the situation. Before the committee met, however, predictions of the supporters of the bill were that it would be enacted before the session ended.

The bill came up on the calendar in the Senate yesterday but Senator Overman objected to its consideration. Senator Overman said he had a speech of an hour in length to deliver on it, in which he would state his objections hence he did not want it considered in the morning hour. Senator Overman makes no secret of the fact that he is against the bill.

It is expected that another caucus will be called to permit the Senate Democrats to take up child labor.

Republicans were laughing in their sleeves yesterday over the fact that Senator Gallinger, minority leader, had put the Democrats in a hole on the child labor question. The other day, Senator Gallinger urged the passage of a child labor bill at this session. In doing so, he was well aware of the opposition of a number of the southern Democratic senators.

Senator Gallinger's attitude, making it appear that the Republicans were for the legislation and the opposition came from Democrats, is one of the things that made the president feel that it was important for the Democratic opposition to be suppressed and the bill passed.

### A Plea For Indoors.

We have run the nature fad, as we have so many others, literally into the ground. We are fond of God's out of doors. We love the fields and woods and streams, too, but so much of this have we heard that we are tempted to make a strenuous plea for indoors, good old indoors—the indoors that is slowly going out of fashion. Let us pause for a moment in our consideration of nature and our enthusiasm for all her varied and wonderful exhibitions of life and make clear to ourselves just what indoors stands for. In the first place, it stands for home. A wigwam by the riverside is not a home; a tent on the lawn or in the canyon is not a home; a portable shack or hut or cave is not what represents home to us or to the world at large. Indoors is identical with the house, and a house is a man's castle be it small or mean or large and palatial. All out of doors cannot kindle the emotions of joy, love and reverence which that magical word "home" awakens.

Indoors stands for sanctuary, for privacy. We can flee indoors when we want to shut out the world and to find peace.—Margaret Woodward in Country Magazine.

### Service in the Supreme Court.

Of the original supreme court Cushing served the longest, or twenty-five years. But soon afterward very long terms became the rule.

Bushrod Washington was on the bench thirty-one years, John Marshall thirty-four, William Johnson thirty-one, Joseph Story thirty-four, John McLean thirty-two, Joseph Wayne thirty-two and Roger B. Taney twenty-eight. In recent times S. J. Field and J. M. Harlan outlasted all others, each with thirty-four years.

No supreme court justice has ever reached thirty-five years, although four have passed thirty-four years.

One of the greatest judges was also the youngest. Joseph Story was only thirty-two years when he went upon the bench. Washington, who had studied law in James Wilson's office in Philadelphia, at the request of his immortal Uncle George, was but thirty-six when he became a supreme court justice.—Philadelphia Ledger.

### Cutting.

A Scotch lawyer was well reproved when, seated by a lady fully aware of her own plain looks, having bowed to his hostess in giving the toast, "Hon. est Men and Bonae Lasses," she rejoined, raising her own glass, "We may both drink that toast, since it refers to neither of us."

### Fully Occupied.

"Beauty is only skin deep."

"I consider that a wise provision of nature."

"Why so?"

"With that limitation the girls are kept busy enough."—Louisville Courier-Journal.

### BARRE ASTONISHED BY SIMPLE MIXTURE

Barre people are astonished at the INSTANT action of simple buckthorn bark, glycerine, etc., as mixed in Adler's-ka. ONE SPOONFUL removes such surprising foul matter it relieves almost ANY CASE constipation, sour stomach or gas. Because Adler's-ka acts on BOTH lower and upper bowel, a few doses often relieve or prevent appendicitis. A short treatment helps chronic stomach trouble. Cummings & Lewis, Druggists—Adv.



# Better Tobacco Made Them Famous



5 CENTS

### SHIPBUILDING QUADRUPLED.

United States Had 385 Vessels Under Construction July 1.

Washington, July 20.—War's revival of shipbuilding as an American industry is emphasized in a bureau of navigation statement showing that the country's shipyards had under construction or contract, July 1, 385 steel merchant vessels of 1,235,784 gross tonnage. High ocean freight rates proved the stimulus that quadrupled construction within a year.

Great Britain, although hampered by the drain of war and a big naval construction program, still leads the world in building merchantmen. Her shipyards have under actual construction now 423 steel merchant vessels of 1,423,385 tonnage, and would have more but for the fact that private yards are engaged in building war vessels. The entire world in 1915 launched 743 merchant ships of 1,391,438 tonnage. Of these 84 ships of 177,490 tonnage were launched in the United States.

## BELL-ANS

Absolutely Removes Indigestion. One package proves it. 25c at all druggists.